PERMIT UNIT: N-1237-96-1

EQUIPMENT DESCRIPTION:

103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 18000 W RIVER N-1237-98-1: Nov 12 2010 9:25AM -- BROWND

PERMIT UNIT: N-1237-97-1

EQUIPMENT DESCRIPTION:

104.042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions dility-wide Permit to Operate.

18000 W RIVER RD LIVINGSTON, CA 95334

N-1237-97-1 : Nov 12 2010 9:25AM - BROWNE

PERMIT UNIT: N-1237-98-1

EXPIRATION DAITE: p9/30/2005

EQUIPMENT DESCRIPTION:

104,008 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-98-1 : Nov 12 2010 9:26AM -- BROWND

PERMIT UNIT: N-1237-99-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-99-1: Nov 12 2010 9:25AM -- BROWND

PERMIT UNIT: N-1237-100-1

EXPIRATION DATE: 09/30/2009

EQUIPMENT DESCRIPTION:

103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E.& J GALLO WINERY Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-100-1 : Nov 12 2010 9:25AM -- BROWND

PERMIT UNIT: N-1237-101-1

EQUIPMENT DESCRIPTION:

103,901 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-102-1

EQUIPMENT DESCRIPTION:

103,992 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 18000 W RIVER N-1237-102-1: Nov 12 2010 9:25AM - BROWND

PERMIT UNIT: N-1237-103-1

EQUIPMENT DESCRIPTION:

104.034 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-103-1 : Nov 12 2010 9:25AM - BROWND

PERMIT UNIT: N-1237-104-1

EQUIPMENT DESCRIPTION:

104.041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

1237-104-1 : Nov 12 2010 9:25AM -- BROWNE

PERMIT UNIT: N-1237-105-1

EQUIPMENT DESCRIPTION:

103.768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK

PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-106-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-107-1

EQUIPMENT DESCRIPTION:

101,910 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are b adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-107-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-108-1

EQUIPMENT DESCRIPTION:

102,108 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694. 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total 6. gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-109-1

EXPIRAȚIONDAITE; p9/30/200

EQUIPMENT DESCRIPTION:

102,259 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-109-1 : Nov 12 2010 9:26AM - BROWND

PERMIT UNIT: N-1237-110-1

EQUIPMENT DESCRIPTION:

102.378 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.17
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location:

ocation: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-111-1

EQUIPMENT DESCRIPTION:

102.603 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-111-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-112-1

EXPIRATION DAITE P9/30/2005

EQUIPMENT DESCRIPTION:

102,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-112-1 : Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-113-1

EQUIPMENT DESCRIPTION:

101,930 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part e Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-113-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-114-1

EXPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-114-1 : Nov 12 2010 9:26AM -- BROWND

PERMIT UNIT: N-1237-115-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

102,099 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

V-1237-115-1 : Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-116-1

EXPIRATION DATE: 09/30/2009

EQUIPMENT DESCRIPTION:

102,239 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-116-1 : Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-117-1

EQUIPMENT DESCRIPTION:

107,223 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 1237-117-1 : Nov 12 2010 9:26AM

PERMIT UNIT: N-1237-118-1

EXPIRATION DATE: p9/30/200

EQUIPMENT DESCRIPTION:

106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-118-1 : Nov 12 2010 9:26AM - BROWND

PERMIT UNIT: N-1237-119-1

EXPIRATION DAILE P9/30/2005

EQUIPMENT DESCRIPTION:

107,067 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-119-1 : Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-120-1

EQUIPMENT DESCRIPTION:

107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-120-1 : Nev 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-121-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

106,927 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

1-1237-121-1 : Nov 12 2010 9 26AM - BROWND

PERMIT UNIT: N-1237-122-1

EQUIPMENT DESCRIPTION:

105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-122-1 : Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-123-1

EQUIPMENT DESCRIPTION:

105.395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-123-1: Nov 12 2010 9:26AM - BROWND

PERMIT UNIT: N-1237-124-1

EXPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

102,812 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E.& J GALLO WINERY 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-124-1 : Nov 12 2010 9:26AM - BROWND

PERMIT UNIT: N-1237-125-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

102,831 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-125-1 : Nov 12 2010 9:26AM - BROWNE

PERMIT UNIT: N-1237-126-1

EQUIPMENT DESCRIPTION:

102.760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 18000 W RIVER N-1237-126-1: Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-127-1

EXPIRATION DAILE: p9/30/2005

EQUIPMENT DESCRIPTION:

102,843 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-127-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-128-1

EQUIPMENT DESCRIPTION:

102,861 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-128-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-129-1

EXPIRATION DATE: 09/30/200

EQUIPMENT DESCRIPTION:

103,002 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-130-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

102,631 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-130-1: Nov 12 2010 9 27AM - BROWND

PERMIT UNIT: N-1237-131-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

102,698 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-131-1: Nov 12 2010 8:27AM - BROWND

PERMIT UNIT: N-1237-132-1

EQUIPMENT DESCRIPTION:

102,798 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-132-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-133-1

EQUIPMENT DESCRIPTION:

102.623 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-133-1: Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-134-1

EQUIPMENT DESCRIPTION:

101,567 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-134-1: Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-135-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

101,422 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are barr of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD LIVINGSTON, CA 95334

N-1237-135-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-136-1

EQUIPMENT DESCRIPTION:

101,661 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughout records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-138-1 : Nov 12 2010 9:27AM -- BROWNE

PERMIT UNIT: N-1237-137-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

101,419 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-137-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-138-1

EQUIPMENT DESCRIPTION:

101,428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-139-1

EQUIPMENT DESCRIPTION:

101,501 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE 1206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

237-139-1 : Nov 12 2010 9:27AM -- BRO

PERMIT UNIT: N-1237-140-1

EQUIPMENT DESCRIPTION:

101,543 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are b adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-140-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-141-1

EQUIPMENT DESCRIPTION:

101,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD LIVINGSTON, CA 95334 Location:

1237-141-1 : Nov 12 2010 9:27AM -- BRO

PERMIT UNIT: N-1237-142-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-142-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-143-1

EXPIRATION DATE: 09/30/200

EQUIPMENT DESCRIPTION:

101,631 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-143-1 : Nov 12 2010 9:27AM - BROWND

PERMIT UNIT: N-1237-144-1

EQUIPMENT DESCRIPTION:

101,494 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-144-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-145-1

EQUIPMENT DESCRIPTION:

101.463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-146-1

EQUIPMENT DESCRIPTION:

101.544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.] 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughout records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD.LIVINGSTON, CA 95334 Location: 1-1237-146-1 Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-147-1

EXPIRATION DAITE: 09/30/200

EQUIPMENT DESCRIPTION:

101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-147-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-148-1

EQUIPMENT DESCRIPTION:

101,418 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1215 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

adility-wide Permit to Operate. These terms and conditions are

Facility Name: E & J GALLO WINERY 18000 W RIVER RD.LIVINGSTON, CA 95334 Location:

J-1237-148-1 : Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-149-1

EQUIPMENT DESCRIPTION:

101.426 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS 1216 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-149-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-150-1

EXPIRATION DATE P9/30/2005

EQUIPMENT DESCRIPTION:

102,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-150-1 : Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-151-1

EXPIRATION DAILE: 69/30/2005

EQUIPMENT DESCRIPTION:

102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD.LIVINGSTON, CA 95334

N-1237-151-1 : Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-152-1

EQUIPMENT DESCRIPTION:

102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1303 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON. CA 95334

1237-152-1 : Nov 12 2010 9:28AM -- BROW

PERMIT UNIT: N-1237-153-1

EQUIPMENT DESCRIPTION:

102.548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS 1304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY 18000 W RIVER RD.LIVINGSTON, CA 95334

N-1237-153-1 Nov 12 2010 9 28AM - BROWND

PERMIT UNIT: N-1237-154-1

EQUIPMENT DESCRIPTION:

102.651 GALLÓN STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE ST 1305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.] 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-155-1

EXPIRATION DAILE 09/30/2005

EQUIPMENT DESCRIPTION:

212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Fäcility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-155-1 : Nov 12 2010 9:28AM -- BROWND

PERMIT UNIT: N-1237-156-1

EQUIPMENT DESCRIPTION:

212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 WITH PRE VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-157-1

EQUIPMENT DESCRIPTION:

212,796 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-158-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

212,888 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-159-1

EQUIPMENT DESCRIPTION:

212,571 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2005 WITH PRE VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-159-1 : Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-160-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-160-1: Nov 12 2010 9:28AM - BROWND

PERMIT UNIT: N-1237-161-1

EQUIPMENT DESCRIPTION:

212,710 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2007 WITH P VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-162-1

EXPIRATION DAILE P9/30/2005

EQUIPMENT DESCRIPTION:

212,948 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

N-1237-162-1 : Nov 12 2010 9:28AM = BROWND

PERMIT UNIT: N-1237-163-1

EQUIPMENT DESCRIPTION:

212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 WITH 中格 VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions e Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-164-1

EQUIPMENT DESCRIPTION:

212,960 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-165-1

EXPIRATION DATE: p9/30/2009

EQUIPMENT DESCRIPTION:

212,928 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N=1237-166-1

EQUIPMENT DESCRIPTION:

212,936 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are e Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

DOCATION: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-167-1

EXPIRATION DATE: 09/30/200

EQUIPMENT DESCRIPTION:

214,875 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-167-1: Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N=1237=168=1

EXPIRATION DATE: 09/30/2009

EQUIPMENT DESCRIPTION:

214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-169-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,601 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-169-1 : Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N-1237-170-1

EQUIPMENT DESCRIPTION:

214,664 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER N-1237-170-1: Nov 12 2010 9:29AM - BROWNE 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-171-1

EXPIRATION DAITE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,758 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-171-1: Nov 12 2010 9:29AM -- BROWND

PERMIT UNIT: N-1237-172-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,407 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-173-1

EQUIPMENT DESCRIPTION:

214.440 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694. 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-174-1

EXPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,644 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-174-1: Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N-1237-175-1

EQUIPMENT DESCRIPTION:

214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-175-1 Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N-1237-176-1

EQUIPMENT DESCRIPTION:

214.830 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STOR) WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694. 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-178-1 : Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N-1237-177-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,777 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-177-1 : NOV 12 2010 8:28AM - BROWNE

PERMIT UNIT: N-1237-178-1

EXPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,733 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

1-1237-176-1 : NOV 12 2010 9:28AM - BROWNE

PERMIT UNIT: N-1237-179-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,922 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-179-1: Nov 12 2010 9:29AM - BROWND

PERMIT UNIT: N-1237-180-1

EQUIPMENT DESCRIPTION:

214.803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-180-1 : Nov 12 2010 9:29AM - BROWNE

PERMIT UNIT: N-1237-181-1

EXPIRATION DAITE P9/30/2005

EQUIPMENT DESCRIPTION:

214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-181-1 : Nov 12 2010 9:30AM -- BROWND

PERMIT UNIT: N-1237-182-1

EQUIPMENT DESCRIPTION:

214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-183-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

214,646 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2037 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-183-1 : Nov 12 2010 8:30AM - BROWND

PERMIT UNIT: N-1237-184-1

EQUIPMENT DESCRIPTION:

214,462 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

dility-wide Permit to Operate. These terms and conditions

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-185-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,721 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-185-1 : Nov 12 2010 9:30AM - BROWND

PERMIT UNIT: N-1237-186-1

EQUIPMENT DESCRIPTION:

214,826 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-186-1 : Nov 12 2010 B:30AM - BROWND

PERMIT UNIT: N-1237-187-1

EXPIRATION DAILE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-187-1 : Nov 12 2010 9:30AM - BROWND

PERMIT UNIT: N-1237-188-1

EXPIRATION DAITE P9/30/2005

EQUIPMENT DESCRIPTION:

214,697 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-168-1 : NBV 12 2010 8:3DAM - BROWNL

PERMIT UNIT: N-1237-189-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

214,460 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD.LN

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-189-1 : Nov 12 2010 9:30AM -- BROWND

PERMIT UNIT: N-1237-190-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,541 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-190-1 : NBV 12 2010 9:30AM - BROWNU

PERMIT UNIT: N-1237-191-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,884 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-191-1: Nov 12 2010 9:30AM - BROWND

PERMIT UNIT: N-1237-192-1

EQUIPMENT DESCRIPTION:

214.657 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are e Fadility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-192-1: Nov 12 2010 8 30AM = BROWND

PERMIT UNIT: N-1237-193-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,739 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-193-1 : Nov 12 2010 9:30AM - BROWND

PERMIT UNIT: N-1237-194-1

EQUIPMENT DESCRIPTION:

214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER N-1237-194-1 : Nov 12 2010 9:30AM - BROWND 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-195-1

EQUIPMENT DESCRIPTION:

214.667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-196-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-196-1 : Nov 12 2010 9:30AM -- BROWND

PERMIT UNIT: N-1237-197-1

EQUIPMENT DESCRIPTION:

214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694. 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-197-1: Nov 12 2010 9:30AM - BROWND

PERMIT UNIT: N-1237-198-1

EQUIPMENT DESCRIPTION:

214,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. (District Rule 4694, 6.4.1)
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-198-1 : Nov 12 2010 9:30AM -- BROWND

PERMIT UNIT: N-1237-199-1

EQUIPMENT DESCRIPTION:

214,965 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2053 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694. 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD.LIVINGSTON, CA 95334 Location: 1237-199-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-200-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

214,708 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2054 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

ocation: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-200-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-201-1

EQUIPMENT DESCRIPTION:

214.547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 -1237-201-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-202-1

EQUIPMENT DESCRIPTION:

214.819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughout records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 -1237-202-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-203-1

EQUIPMENT DESCRIPTION:

214.857 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 -1237-203-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-204-1

EQUIPMENT DESCRIPTION:

214,793 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-205-1

EQUIPMENT DESCRIPTION:

214.754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

ocation: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-206-1

EQUIPMENT DESCRIPTION:

214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-208-1: Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-207-1

EQUIPMENT DESCRIPTION:

214,671 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2061 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-207-1 : Nov 12 2010 9:31AM -- BROWND

PERMIT UNIT: N-1237-208-1

EQUIPMENT DESCRIPTION:

214,680 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2062 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-208-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-209-1

EQUIPMENT DESCRIPTION:

214,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2063 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.17
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-209-1 : Nov 12 2010 9:37AM - BROWND

PERMIT UNIT: N-1237-210-1

EQUIPMENT DESCRIPTION:

214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. District Rule 4694, 6.41

These terms and conditions are bar adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-210-1 : Nov 12 2010 9:31AM = BROWND

PERMIT UNIT: N-1237-211-1

EQUIPMENT DESCRIPTION:

214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD.LIVINGSTON, CA 95334 N-1237-211-1 : Nov 12 2010 9:31AM - BROWNE

PERMIT UNIT: N-1237-212-1

EQUIPMENT DESCRIPTION:

214,792 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

18000 W RIVER RD LIVINGSTON, CA 95334 N-1237-212-1 : Nov 12 2010 9:31AM -- BROWND

PERMIT UNIT: N-1237-213-1

EXPIRATION DAITE: 09/30/2009

EQUIPMENT DESCRIPTION:

214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2067 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-213-1 : NOV 12 2010 9:31AM - BROWNL

PERMIT UNIT: N-1237-214-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

214,834 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2068 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4:2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-214-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-215-1

EXPIRATION DAITE: 89/30/200

EQUIPMENT DESCRIPTION:

350,132 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-215-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-216-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:

349,684 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-218-1: Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-217-1

EXPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

349,949 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-217-1 : Nov 12 2010 9:31AM - BROWND

PERMIT UNIT: N-1237-218-1

EXPIRATION DAITE 09/30/2009

EQUIPMENT DESCRIPTION:

349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-218-1 : Nov 12 2010 9:32AM -- BROWND

PERMIT UNIT: N-1237-219-1

XPIRATION DAITE: 09/30/2005

EQUIPMENT DESCRIPTION:

350,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location: 18000 W RIVER RD.LIVINGSTON, CA 95334

N-1237-219-1 : Nov 12 2010 9:32AM -- BROWND

PERMIT UNIT: N-1237-220-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

350,228 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-220-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-221-1

EXPIRATION DAITE: p9/30/2005

EQUIPMENT DESCRIPTION:

350,740 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-221-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-222-1

EQUIPMENT DESCRIPTION:

350.556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-222-1: Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-223-1

EQUIPMENT DESCRIPTION:

351.006 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-223-1 Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-224-1

EXPIRATION DAITE: p9/30/200

EQUIPMENT DESCRIPTION:

349,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

PERMIT UNIT: N-1237-225-1

EQUIPMENT DESCRIPTION:

349.927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-225-1 : Nov 12 2010 9:32AM -- BROWND

PERMIT UNIT: N-1237-226-1

EQUIPMENT DESCRIPTION:

350,196 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 1237-226-1 : Nov 12 2010 9:32AM - BROX

PERMIT UNIT: N-1237-227-1

EQUIPMENT DESCRIPTION:

350.236 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are be adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

1237-227-1 : Nov 12 2010 9:32AM - B

PERMIT UNIT: N-1237-228-1

EXPIRATION DATE: 09/30/200

EQUIPMENT DESCRIPTION:

350,313 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are bare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-228-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-229-1

EQUIPMENT DESCRIPTION:

349.914 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-229-1 : Nov 12 2010 9:32AM -- BROWNE

PERMIT UNIT: N-1237-230-1

EQUIPMENT DESCRIPTION:

350,553 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY 18000 W RIVER RD.LIVINGSTON, CA 95334 Location:

N-1237-230-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-231-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

351,002 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3037 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are barr of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334

N-1237-231-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-232-1

EXPIRATION DAITE: p9/30/2009

EQUIPMENT DESCRIPTION:

350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-232-1 : Nov 12 2010 9:32AM - BROWND

PERMIT UNIT: N-1237-233-1

EQUIPMENT DESCRIPTION:

351,187 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE 3039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are ba dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

ocation: 18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-234-1

EQUIPMENT DESCRIPTION:

350.800 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STARGE TANK 3040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694.] 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: N-1237-234-1 : Nov 12 2010 9:32AM -- BROWNE

PERMIT UNIT: N-1237-235-1

EQUIPMENT DESCRIPTION:

349.683 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STARGE TANK 3041 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694.] 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY 18000 W RIVER RD, LIVINGSTON, CA 95334 w 12 2010 9:32AM - BROWND Location:

PERMIT UNIT: N-1237-236-1

EQUIPMENT DESCRIPTION:

350.676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STAINLESS 3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.11
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations. the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

ocation: 18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-237-1

EQUIPMENT DESCRIPTION:

349.933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

18000 W RIVER RD, LIVINGSTON, CA 95334 Location: 18000 W RIVER N-1237-237-1: Nov 12 2010 9:33AM - BROWNE

PERMIT UNIT: N-1237-238-1

EXPIRATION DAITE P9/30/2005

EQUIPMENT DESCRIPTION:

350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD.LIVINGSTON. CA 95334

N-1237-238-1 : Nov 12 2010 9:33AM - BROWND

PERMIT UNIT: N-1237-239-1

EXPIRATION DAITE: 69/30/2005

EQUIPMENT DESCRIPTION:

350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- 2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-239-1 : NOV 12 2010 9:33AM -- BROWND

PERMIT UNIT: N-1237-240-1

EQUIPMENT DESCRIPTION:

350.282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location:

18000 W RIVER RD, LIVINGSTON, CA 95334 2010 9:33AM - BROWND

PERMIT UNIT: N-1237-241-1

EXPIRATION DAITE: p9/30/2005

EQUIPMENT DESCRIPTION:

351,540 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are pare of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

1-1237-241-1 : NOV 12 2010 9:33AM - BROWNL

PERMIT UNIT: N-1237-242-1

EQUIPMENT DESCRIPTION:

350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

ocation: 18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-243-1

EQUIPMENT DESCRIPTION:

351.194 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which 1. shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions lare dility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Dication: 18000 W RIVER RD, LIVINGSTON, CA 95334 Location:

PERMIT UNIT: N-1237-244-1

EQUIPMENT DESCRIPTION:

350.578 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.11
- The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are adility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY Location:

18000 W RIVER RD.LIVINGSTON, CA 95334 1237-244-1 : Nov 12 2010 9:33AM -- B

PERMIT UNIT: N-1237-245-1

EXPIRATION DATE: p9/30/2005

EQUIPMENT DESCRIPTION:

350,089 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

- 1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
- When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
- 3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
- 4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]
- 5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
- 6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
- 7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY

Location: 18000 W RIVER RD, LIVINGSTON, CA 95334 N-1237-245-1: Nov 12 2010 8:33AM - BROWND